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Kathmandu Kitchen

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Menu Prices — October 24, 2026

Kathmandu Kitchen menu with prices in United States, updated October 2019: 183 items across 13 categories, prices from $3.00 to $38.45.

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Kathmandu Kitchen Menu with Prices (United States)

Kathmandu Kitchen menu with prices in United States, updated October 2019: 183 items across 13 categories, prices from $3.00 to $38.45. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/kathmandu-kitchen

Menu categories: Soups & Appetizers · Indian Breads · Tandoori Specialties · Chicken Dishes · Lamb Dishes · Vegetarian Delights · Seafood Dishes · Biryanis · Salads · Side Orders · Desserts · Drinks · Alcoholic Drinks

Soups & Appetizers

ITEM	PRICE
Vegetable Samosas Deux par commande. Pâtisseries en forme de triangle, remplies de pommes de terre, de pois verts et de noix.	**$7.75**
Chicken Momos Savourez six dumplings cuits à la vapeur, farcis d'un mélange savoureux de viande de poulet.	**$11.25**
Vegetable Momo Six dumplings filled with a medley of vegetables, steamed to perfection and accompanied by a vibrant tomato chutney.	**$9.75**
Dal Lentil Soup Creamed lentil soup flavored with mild herbs and spices.	**$6.50**
Special Jumbo Platter Un généreux plateau d'échantillons composé de 4 pakoras au poulet, 4 momos de viande, 4 pakoras aux crevettes et 4 morce...	**$17.25**
Vegetable Pakoras Éclats croustillants de légumes, avec épinards, chou-fleur et oignons enrobés de farine de pois chiche, accompagnés de s...	**$6.75**
Nepali Samosa De petits chaussons croustillants népalais farcis d'un mélange de légumes savoureux, frits à la perfection. Servis par s...	**$7.75**
Paneer Pakora Morceaux de fromage maison enrobés de pâte et frits jusqu'à obtenir une belle dorure.	**$10.50**
Himalayan Appetizer Serves 2-4 people. Sampler platter including vegetable pakoras, somosas, momos, nan breads & achaar (mixed pickles).	**$14.25**
Chicken Pakora Morceaux de poulet sans os marinés dans de la farine de pois chiches, infusés au gingembre et à l'ail, puis frits jusqu'...	**$10.25**
Combo Vegetarian Appetizers Un assortiment de délices végétariens comprenant deux samosas de légumes, accompagnés de quatre samosas népalais et de q...	**$15.95**
Aluu Tikki Stuffed potato patties deep-fried with green peas sautéed with ginger, garlic, onion and roasted cumin powder.	**$6.75**
Multani Chicken Soup Faux filet de poulet mijoté dans un bouillon onctueux, accompagné de lentilles crémeuses et relevé d'épices fines.	**$7.25**
Chicken Wings 7 pieces per order. Spicy bbq chicken wings	**$15.95**
Mixed Salad Un mélange vibrant de verdure composé de laitue, jeunes épinards et chou croquant, rehaussé de tomates juteuses et de co...	**$7.25**
Assorted Tandoori Mixed Appetizer Un assortiment savoureux avec du poulet, de l'agneau et du poisson grillés à la perfection, relevés d'épices traditionne...	**$17.50**
Fish Pakora Morceaux de poisson enrobés de farine de pois chiche et relevés d'épices, puis frits à la perfection.	**$10.75**

Indian Breads

ITEM	PRICE

Alu Paratha — **$6.50**
Une galette de blé entier garnie de pommes de terre parfumées et cuites à sec, légèrement badigeonnée de ghee pour une t...

Garlic and Cilantro Naan — **$4.25**
Pain traditionnel au four garni d'une généreuse touche d'ail et parsemé de feuilles de coriandre fraîche, mijoté douceme...

Garlic Basil Naan — **$4.25**
Pain traditionnel, parfumé à l'ail et au basilic frais, cuit à la perfection dans un four en terre cuite.

Naan — **$3.95**
Tandoori bread baked in a clay pot.

Goat Cheese Naan — **$7.50**
Naan stuffed with goat cheese

Assorted Bread Basket — **$12.50**
Une sélection de pains comprenant du naan nature, du naan à l'ail et du kulcha à l'oignon.

Tandoori Chapati — **$4.00**
Pain plat au blé entier, cuit dans un four tandoori pour une texture légèrement grillée et parfumée.

Onion Kulcha — **$5.25**
White bread with onion and cumin seeds, baked in a clay pot.

Chili Cheese Naan — **$7.00**
Naan fraîchement cuit rempli de fromage fondant et de piments pour une touche épicée.

Keema Naan — **$6.70**
Un pain plat de blé entier garni d'agneau haché, cuit à la perfection.

Kabuli Naan — **$6.25**
Pain blanc fourré de raisins secs et de noix, cuit à la perfection dans un four en terre cuite.

Paratha — **$6.50**
Un pain plat de blé entier chauffé à la perfection, apportant une texture légèrement croquante à chaque bouchée.

Puri — **$5.25**
Pain croustillant et moelleux, frit à la perfection, préparé à partir de farine de blé entier.

Tandoori Specialties

ITEM	PRICE
Tandoori Chicken (Ala Carte) Rocky Jr. free range chicken marinated in yogurt, garlic, herbs & spices served on a sizzling platter.	**$18.95**
Tandoori Chicken (Traditional Thali Dinner) Rocky Jr. free range chicken marinated in yogurt, garlic, herbs & spices served on a sizzling platter.	**$26.45**
Chicken Tikka Kebab (Ala Carte) Breast meat. Boneless chicken marinated in mustard sauce with yogurt and spices. Cooked in tandoor.	**$18.95**
Chicken Tikka Kebab (Traditional Thali Dinner) Breast meat. Boneless chicken marinated in mustard sauce with yogurt and spices. Cooked in tandoor.	**$26.45**
Seek Kabab (Ala Carte) Tender rolls of succulent minced free range lamb with royal cumin and spices. Skewered and roasted in tandoor.	**$17.95**
Seek Kabab (Traditional Thali Dinner) Tender rolls of succulent minced free range lamb with royal cumin and spices. Skewered and roasted in tandoor.	**$25.45**
Shrimp Tandoori (Ala Carte) Jumbo prawn marinated with herbs and spices and freshly squeezed lemon juice, cooked in a classical clay pot over charco...	**$23.95**
Shrimp Tandoori (Traditional Thali Dinner) Jumbo prawn marinated with herbs and spices and freshly squeezed lemon juice, cooked in a classical clay pot over charco...	**$31.45**
Kathmandu Tandoori Special (Ala Carte) Rack of lamb marinated in a juicy garlic basil sauce, and lemon juice, roasted over charcoal and served in a sizzling pl...	**$30.95**

ITEM	PRICE
Kathmandu Tandoori Special (Traditional Thali Dinner) Rack of lamb marinated in a juicy garlic basil sauce, and lemon juice, roasted over charcoal and served in a sizzling pl...	**$38.45**
Salmon Tandoori (Ala Carte) Salmon marinated in olive oil, black pepper, garlic, fresh lemon juice and oriental spices, roasted in a clay pot and se...	**$24.95**
Salmon Tandoori (Traditional Thali Dinner) Salmon marinated in olive oil, black pepper, garlic, fresh lemon juice and oriental spices, roasted in a clay pot and se...	**$32.45**
Tandoori Mixed Grill (Ala Carte) Salmon, prawns, chicken, breast chicken leg, lamb marinated in garlic basil sauce and lemon juice, roasted over charcoal...	**$30.95**
Tandoori Mixed Grill (Traditional Thali Dinner) Salmon, prawns, chicken, breast chicken leg, lamb marinated in garlic basil sauce and lemon juice, roasted over charcoal...	**$38.45**
Seafood Platter (Ala Carte) Salmon & Jumbo Prawns marinated in herbs, spices, fresh lemon juice & cooked in a clay pot over charcoal.	**$25.95**
Seafood Platter (Traditional Thali Dinner) Salmon & Jumbo Prawns marinated in herbs, spices, fresh lemon juice & cooked in a clay pot over charcoal.	**$33.45**
Lamb Boti Kabab (Ala Carte) Lamb marinated in yogurt, garlic, with pepper and mixed himalayan spices, cooked in clay pot and served on an antique si...	**$22.95**
Lamb Boti Kabab (Traditional Thali Dinner) Lamb marinated in yogurt, garlic, with pepper and mixed himalayan spices, cooked in clay pot and served on an antique si...	**$30.45**
Punjabi Grill (Ala Carte) Lamb cubes & free range chicken tikka kebab roasted in a clay pot & served on a sizzling platter.	**$23.95**
Punjabi Grill (Traditional Thali Dinner) Lamb cubes & free range chicken tikka kebab roasted in a clay pot & served on a sizzling platter.	**$31.45**

Chicken Dishes

ITEM	PRICE
Chicken Tikka Masala (Ala Carte) Charcoal roasted boneless chicken cubes cooked with herbs and spices in a special creamy sauce.	**$18.95**
Chicken Tikka Masala (Traditional Thali Dinner) Charcoal roasted boneless chicken cubes cooked with herbs and spices in a special creamy sauce.	**$26.45**
Chicken Makhani (Ala Carte) Boneless charcoal roasted chicken with herbs and spices cooked in a special creamy sauce.	**$18.95**
Chicken Makhani (Traditional Thali Dinner) Boneless charcoal roasted chicken with herbs and spices cooked in a special creamy sauce.	**$26.45**
Chicken Momo (Ala Carte) Steamed dumplings stuffed with ground chicken. (10 pieces)	**$18.95**
Chicken Momo (Traditional Thali Dinner) Steamed dumplings stuffed with ground chicken. (10 pieces)	**$26.45**
Chicken Curry (Ala Carte) Boneless chicken cooked with ginger, garlic and onion sauce.	**$18.95**
Chicken Curry (Traditional Thali Dinner) Boneless chicken cooked with ginger, garlic and onion sauce.	**$26.45**
Chicken Coconut (Ala Carte) Boneless chicken stir fried with fresh vegetables.	**$18.95**
Chicken Coconut (Traditional Thali Dinner) Boneless chicken stir fried with fresh vegetables.	**$26.45**
Chicken Korma (Ala Carte) A cashew nut based chicken curry, flavored with nutmeg.	**$18.95**

ITEM	PRICE
Chicken Korma (Traditional Thali Dinner) A cashew nut based chicken curry, flavored with nutmeg.	**$26.45**
Chicken Vindaloo (Ala Carte) Boneless chicken and potatoes cooked in hot cherry sauce with herbs and spices.	**$18.95**
Chicken Vindaloo (Traditional Thali Dinner) Boneless chicken and potatoes cooked in hot cherry sauce with herbs and spices.	**$26.45**
Chicken Saagwala (Ala Carte) Boneless chicken cubes stir-fried with fresh spinach and cooked with a curry sauce.	**$18.95**
Chicken Saagwala (Traditional Thali Dinner) Boneless chicken cubes stir-fried with fresh spinach and cooked with a curry sauce.	**$26.45**
Chicken Chili (Ala Carte) Boneless chicken stir-fried with green chilies, bell pepper, red onion and herbs and spices.	**$18.95**
Chicken Chili (Traditional Thali Dinner) Boneless chicken stir-fried with green chilies, bell pepper, red onion and herbs and spices.	**$26.45**
Chicken Jalfraize (Ala Carte) Healthy sautee of seasonal vegetables with onions, ginger, galic, tomatoes and spices.	**$18.95**
Chicken Jalfraize (Traditional Thali Dinner) Healthy sautee of seasonal vegetables with onions, ginger, galic, tomatoes and spices.	**$26.45**
Basil Chicken (Ala Carte) Chicken cooked in masala sauce, fresh basil and homemade spices.	**$18.95**
Basil Chicken (Traditional Thali Dinner) Chicken cooked in masala sauce, fresh basil and homemade spices.	**$26.45**
Chicken Mushroom Masala (Ala Carte) Boneless chicken and fresh mushrooms sautéed with garlic and cooked with herbs and spices.	**$18.95**
Chicken Mushroom Masala (Traditional Thali Dinner) Boneless chicken and fresh mushrooms sautéed with garlic and cooked with herbs and spices.	**$26.45**
Chicken Chau Chau (Ala Carte) Tibetan style noodles pan fried with chicken and vegetables.	**$18.95**
Chicken Chau Chau (Traditional Thali Dinner) Tibetan style noodles pan fried with chicken and vegetables.	**$26.45**
Kitchen Masala (Ala Carte) Chicken and lamb cooked together in masala sauce.	**$18.95**
Kitchen Masala (Traditional Thali Dinner) Chicken and lamb cooked together in masala sauce.	**$26.45**

Lamb Dishes

ITEM	PRICE
Lamb Tikka Masala (Ala Carte) Rack of lamb marinated in yogurt, pepper, lemon juice and herbs and spices. Cooked in a clay pot and served with a spina...	**$20.95**
Lamb Tikka Masala (Traditional Thali Dinner) Rack of lamb marinated in yogurt, pepper, lemon juice and herbs and spices. Cooked in a clay pot and served with a spina...	**$28.45**
Lal Maas (Ala Carte) (Rajasthan’s Favorite Lamb Curry) Boneless lamb cubes cooked with red chili sauce, garlic, onions, black cardamom, cumin...	**$20.95**
Lal Maas (Traditional Thali Dinner) (Rajasthan’s Favorite Lamb Curry) Boneless lamb cubes cooked with red chili sauce, garlic, onions, black cardamom, cumin...	**$28.45**
Traditional Lamb Curry (Ala Carte) Boneless lamb cubes sautéed with garlic, fresh tomato sauce, herbs, spices and cilantro.	**$20.95**

ITEM	PRICE
Traditional Lamb Curry (Traditional Thali Dinner) Boneless lamb cubes sautéed with garlic, fresh tomato sauce, herbs, spices and cilantro.	**$28.45**
Lamb Korma (Ala Carte) A cashew nut based lamb curry, flavored with nutmeg.	**$20.95**
Lamb Korma (Traditional Thali Dinner) A cashew nut based lamb curry, flavored with nutmeg.	**$28.45**
Lamb Vindaloo (Ala Carte) Boneless lamb and potatoes sautéed in hot cherry sauce with herbs and spices.	**$20.95**
Lamb Vindaloo (Traditional Thali Dinner) Boneless lamb and potatoes sautéed in hot cherry sauce with herbs and spices.	**$28.45**
Lamb Saagwala (Ala Carte) Stir fried lamb cubes cooked with spinach, garlic, and cumin powder.	**$20.95**
Lamb Saagwala (Traditional Thali Dinner) Stir fried lamb cubes cooked with spinach, garlic, and cumin powder.	**$28.45**
Lamb Coconut (Ala Carte) Lamb cooked in coconut curry sauce & spices	**$20.95**
Lamb Coconut (Traditional Thali Dinner) Lamb cooked in coconut curry sauce & spices	**$28.45**
Kitchen Special (Ala Carte) Rack of lamb marinated in yogurt, with pepper, lemon juice, light herbs and spices. Cooked in a clay pot and served with...	**$28.95**
Kitchen Special (Traditional Thali Dinner) Rack of lamb marinated in yogurt, with pepper, lemon juice, light herbs and spices. Cooked in a clay pot and served with...	**$36.45**
Lamb Jalfraize (Ala Carte) Lamb curry cooked with cauliflower, potatoes and carrots.	**$20.95**
Lamb Jalfraize (Traditional Thali Dinner) Lamb curry cooked with cauliflower, potatoes and carrots.	**$28.45**
Lamb Mushroom (Ala Carte) Lamb cubes and mushrooms stir-fried and cooked with herbs and spices.	**$20.95**
Lamb Mushroom (Traditional Thali Dinner) Lamb cubes and mushrooms stir-fried and cooked with herbs and spices.	**$28.45**

Vegetarian Delights

ITEM	PRICE
Dal Makhani (Ala Carte) Tastefully fried mixed lentils seasoned with pure butter and cheese.	**$15.95**
Dal Makhani (Traditional Thali Dinner) Tastefully fried mixed lentils seasoned with pure butter and cheese.	**$23.45**
Alu Baigan (Ala Carte) Potatoes and eggplant cooked with herbs and spices.	**$15.95**
Alu Baigan (Traditional Thali Dinner) Potatoes and eggplant cooked with herbs and spices.	**$23.45**
Paneer Tikka Masala (Ala Carte) Chunks of homemade cheese cooked with herbs and spices.	**$16.95**
Paneer Tikka Masala (Traditional Thali Dinner) Chunks of homemade cheese cooked with herbs and spices.	**$24.45**
Palak Paneer (Ala cart) Chunks of homemade cheese cooked with fresh spinach herbs and spices.	**$15.95**

ITEM	PRICE
Palak Paneer (Traditional Thali Dinner) Chunks of homemade cheese cooked with fresh spinach herbs and spices.	**$23.45**
Vegan Thali Vegan Feast including mixed vegetables, Chapati bread, 5 Vegetable Momos, 2 Samosas, Steamed Rice & Garbanzo Beans	**$17.95**
Vegetable Sampler Un assortiment végétarien népalais comprenant un curry de légumes, cinq momos aux légumes savoureux, deux samosas croust...	**$17.95**
Malai Kofta (Ala cart) Homemade cheese & vegetable croquettes simmered in a cream sauce.	**$16.95**
Malai Kofta (Traditional Thali Dinner) Homemade cheese & vegetable croquettes simmered in a cream sauce.	**$24.45**
Baigan Bharta (Ala Carte) Eggplant roasted in a clay pot and cooked with green onions, garlic, bell pepper, herbs and spices.	**$16.95**
Baigan Bharta (Traditional Thali Dinner) Eggplant roasted in a clay pot and cooked with green onions, garlic, bell pepper, herbs and spices.	**$24.45**
Mughlia Saag (Ala Carte) Sauteed spinach, garlic, and ginger cooked with herbs and spices and sprinkled with goat cheese.	**$15.95**
Mughlia Saag (Traditional Thali Dinner) Sauteed spinach, garlic, and ginger cooked with herbs and spices and sprinkled with goat cheese.	**$23.45**
Vegetable Korma (Ala Carte) A cashew nut based vegetable curry flavored with nutmeg.	**$16.95**
Vegetable Korma (Traditional Thali Dinner) A cashew nut based vegetable curry flavored with nutmeg.	**$24.45**
Vegetable Momo (Ala Carte) (10 pieces).Steamed mixed vegetable dumplings. Served with tomato chutney.	**$16.95**
Vegetable Momo (Traditional Thali Dinner) (10 pieces).Steamed mixed vegetable dumplings. Served with tomato chutney.	**$24.45**
Saag Chana Masala Pois chiches mijotés avec des tomates et une sauce à l'oignon, relevés d'un mélange d'herbes aromatiques et d'épices.	**$15.95**
Saag and Tofu (Traditional Thali Dinner) Fresh spinach sautéed with tofu cooked with herbs and spices.	**$23.45**
Saag and Tofu (Ala cart) Fresh spinach sautéed with tofu cooked with herbs and spices.	**$15.95**
Bhindi Masala (Ala Carte) Okra sautéed with herbs and spices.	**$15.95**
Bhindi Masala (Traditional Thali Dinner) Okra sautéed with herbs and spices.	**$23.45**
Mushroom Masala (Ala Carte) Mushrooms and green peas cooked with herbs and spices in a sauce.	**$15.95**
Mushroom Masala (Traditional Thali Dinner) Mushrooms and green peas cooked with herbs and spices in a sauce.	**$23.45**
Mixed Vegetables (Ala Carte) Seasonal fresh mixed vegetables cooked with spices.	**$15.95**
Mixed Vegetables (Traditional Thali Dinner) Seasonal fresh mixed vegetables cooked with spices.	**$23.45**
Mutter Paneer (Ala cart) Chunks of homemade cheese and green peas cooked with herbs and spices.	**$16.95**

ITEM	PRICE
Mutter Paneer (Traditional Thali Dinner) Chunks of homemade cheese and green peas cooked with herbs and spices.	**$24.45**
Cauliflower and Potatoes (Ala Carte) Potatoes and cauliflower cooked with fresh tomatoes, green peas, cilantro, roasted cumin and coriander.	**$15.95**
Cauliflower and Potatoes (Traditional Thali Dinner) Potatoes and cauliflower cooked with fresh tomatoes, green peas, cilantro, roasted cumin and coriander.	**$23.45**
Allu Mutter (Ala Carte) Potatoes & green peas cooked with herbs & spices.	**$15.95**
Allu Mutter (Traditional Thali Dinner) Potatoes & green peas cooked with herbs & spices.	**$23.45**
Vegetable Chau Chau (Ala Carte) Tibetan style noodles pan fried with mixed vegetables.	**$15.95**
Vegetable Chau Chau (Traditional Thali Dinner) Tibetan style noodles pan fried with mixed vegetables.	**$23.45**

Seafood Dishes

ITEM	PRICE
Prawn Tikka Masala (Ala Carte) Tiger shrimp with herbs, fenugreek & a dash of brandy.	**$21.95**
Prawn Tikka Masala (Traditional Thali Dinner) Tiger shrimp with herbs, fenugreek & a dash of brandy.	**$29.45**
Prawn Masala (Ala Carte) Stir fried prawns cooked with garlic, fresh tomatoes, cilantro, yogurt sauce & spices.	**$21.95**
Prawn Masala (Traditional Thali Dinner) Stir fried prawns cooked with garlic, fresh tomatoes, cilantro, yogurt sauce & spices.	**$29.45**
Fish Curry (Ala Carte) Red Snapper cooked in fish curry sauce with herbs & spices.	**$21.95**
Fish Curry (Traditional Thali Dinner) Red Snapper cooked in fish curry sauce with herbs & spices.	**$29.45**
Prawn Korma (Ala Carte) Cashew nut base prawn curry flavored with nutmeg.	**$21.95**
Prawn Korma (Traditional Thali Dinner) Cashew nut base prawn curry flavored with nutmeg.	**$29.45**
Prawn Mushroom (Ala Carte) Sautéed mushrooms & prawns cooked in butter, green peas, garlic served with fresh tomatoes & cilantro.	**$21.95**
Prawn Mushroom (Traditional Thali Dinner) Sautéed mushrooms & prawns cooked in butter, green peas, garlic served with fresh tomatoes & cilantro.	**$29.45**
Kadai Prawn (Ala Carte) Prawn & bell pepper cooked with ajawen, fresh lemon juice, fenugreek & Himalayan spices, served in a traditional Nepales...	**$21.95**
Kadai Prawn (Traditional Thali Dinner) Prawn & bell pepper cooked with ajawen, fresh lemon juice, fenugreek & Himalayan spices, served in a traditional Nepales...	**$29.45**
Prawn Vindaloo (Ala Carte) Fried prawns and potatoes cooked in a hot cherry sauce with herbs and spices.	**$21.95**
Prawn Vindaloo (Traditional Thali Dinner) Fried prawns and potatoes cooked in a hot cherry sauce with herbs and spices.	**$29.45**
Prawn Coconut (Ala Carte) Fried prawns & potatoes cooked in a hot cherry sauce with herbs & spices.	**$21.95**

ITEM	PRICE
Prawn Coconut (Traditional Thali Dinner) Fried prawns & potatoes cooked in a hot cherry sauce with herbs & spices.	**$29.45**

Biryanis

ITEM	PRICE
Chicken Biriyani Basmati rice cooked with boneless chicken & spices	**$18.95**
Vegetable Biriyani Riz basmati infusé avec légumes frais, fruits secs et noix.	**$16.95**
Lamb Biriyani Riz basmati parfumé mélangé avec de l'agneau délicatement épicé aux herbes.	**$19.95**
Prawn Biriyani Basmati rice cooked with fresh prawns.	**$22.95**

Salads

ITEM	PRICE
Green Salad Un mélange croquant de légumes frais, laitue croquante et jeunes pousses d'épinards, accompagné de votre choix de vinaig...	**$7.50**

Side Orders

ITEM	PRICE
Basmati Rice Steamed basmati rice	**$3.00**
Papadaam	**$4.50**
Saffron Rice Safron rice w/raisins & nuts	**$4.75**
Raita Yogourt frais agrémenté de concombres croustillants et de carottes croquantes, subtilement relevé d'herbes aromatiques.	**$5.00**
Mango Chutney Une purée onctueuse de mangues mûres, subtilement épicée avec une pointe de gingembre et de cardamome. Chaque bouchée ré...	**$4.25**
Mixed Pickles (Achar) Un éventail vibrant de légumes croquants marinés avec soin dans un mélange de curcuma, fenugrec, et graines de moutarde....	**$4.25**

Desserts

ITEM	PRICE
Gulab Jamun A great favorite with expatriate Nepalese & Indians, Gulab Jamun is a khoya delicacy stuffed with pistachios & green car...	**$5.75**
Kheer Special rice cooked with milk, cashews, coconut, dates, cinnamon, cardamom & saffron.	**$6.25**
Rus Malai Faux.	**$8.25**
Kulfi (Indian Ice Cream) (Regular) Creamy & rich ice cream made predominantly with saffron & pistachio flavors from the real thing, not the essences.	**$6.25**
Kulfi (Indian Ice Cream) (With Mango) Creamy & rich ice cream made predominantly with saffron & pistachio flavors from the real thing, not the essences.	**$6.75**

Drinks

ITEM	PRICE
Lassi (Salty) A traditional rich yogurt based whipped drink. Available in sweet, salty & mango.	**$5.25**
Lassi (Sweet) A traditional rich yogurt based whipped drink. Available in sweet, salty & mango.	**$5.25**
Lassi (Mango) A traditional rich yogurt based whipped drink. Available in sweet, salty & mango.	**$5.55**
Soft Drinks 12 oz cans	**$3.75**
Chai Tea Indian tea with milk	**$4.50**
Juice	**$4.25**
Black Tea Enveloppé dans la richesse des feuilles de thé noir soigneusement sélectionnées, ce breuvage offre un goût corsé et puis...	**$3.25**

Alcoholic Drinks

ITEM	PRICE
Flying Horse 22oz	**$9.00**
2 towns bright cider 12 oz hard apple cider	**$4.25**
Taj Mahal 2012	**$9.00**
booch craft hard kombucha 12oz strawberry lemonade	**$4.25**
coors light 12oz	**$4.25**
Taj Mahal 12oz	**$6.50**
Corona extra beer 12 oz	**$4.25**
Heineken 12oz	**$4.25**
Pacifico 12 oz	**$4.25**